

Bravetti™

*Quad
Blade*

Mini Chopper

OWNER'S MANUAL

Model K4702H
120V, 60Hz., 250 Watts



EURO-PRO

178 West Service Rd.
Champlain, NY 12919
Tel.: 1 (800) 798-7398

EURO-PRO X

IMPORTANT SAFETY INSTRUCTIONS

When using electrical appliances, basic safety precautions should always be followed, including the following:

1. Read all instructions before using.
2. To protect against fire, electric shock and personal injury, do not immerse appliance, its cord or plug, in water or other liquid.
3. Close supervision is necessary when any appliance is used near children.
4. Unplug from outlet when not in use, before putting on or taking off parts and before cleaning.
5. Avoid contact with moving parts.
6. Do not operate any appliance with a damaged cord or plug or after the appliance malfunctions or is dropped or damaged in any manner. Return appliance to EURO-PRO Corp. for examination, repair or electrical or mechanical adjustment.
7. The use of accessory attachments not recommended by the appliance manufacturer may result in fire, electrical shock or personal injury.
8. Do not use outdoors.
9. Do not let cord hang over edge of table or counter or touch hot surfaces.
10. To disconnect, turn unit Off and unplug from wall outlet.
11. The blades are **SHARP**. Handle carefully. Store out of reach of children.
12. Be sure that the chopper bowl lid is locked securely in place before operating the appliance. Do not attempt to defeat the lid interlock mechanism.
13. Keep hands, hair, clothing, spatulas and other utensils away during operation to reduce the risk of injury to persons and damage to the appliance.
14. This appliance is intended for small quantities of food; it is not intended to prepare large quantities of food at one time.
15. Avoid running the mini chopper for more than one (1) minute at a time.
16. Be sure that the voltage indicated on the name plate matches with your home's voltage.
17. Never clean the chopping bowl with scouring powders.
19. Do not place or use the appliance on hot surface such as stove, hotplate or near open gas flame.
20. This appliance is made for household use only.

SAVE THESE INSTRUCTIONS

This appliance is for **HOUSEHOLD USE ONLY**. No user-serviceable parts inside. Power unit never needs lubrication. Do not attempt to service this product. Do not immerse the power unit in water or other liquid. A short power supply cord is provided to reduce the hazards resulting from entanglement or tripping over a longer cord. An extension cord may be used with care; however the marked electrical rating should be at least as great as the electrical rating of the appliance. The extension cord should not be allowed to drape over the counter or tabletop where it can be pulled on by children or tripped over.



POLARIZED PLUG

WARNING: To reduce the risk of electric shock, this appliance has a polarized plug (one blade is wider than the other). This plug will fit in a polarized outlet only one way. If the plug does not fit fully in the outlet, reverse the plug. If it still does not fit, contact a qualified electrician to install the proper outlet. Do not modify the plug in any way.

Model K4702H



ONE (1) YEAR LIMITED WARRANTY

EURO-PRO warrants this product to be free from defects in material and workmanship for a period of one (1) year from the date of purchase when utilized for normal household use.

If your appliance fails to operate properly while in use under normal household conditions within the warranty period, return the complete appliance and accessories, freight prepaid to **EURO-PRO**, 178 West Service Rd., Champlain, N.Y. 12919. If the appliance is found by **EURO-PRO** to be defective in material or workmanship, **EURO-PRO** will repair or replace it free of charge. Proof of purchase date and \$9.95 to cover the cost of return shipping and handling must be included.*

The liability of **EURO-PRO** is limited solely to the cost of the repair or replacement of the unit at our option. This warranty does not cover normal wear of parts and does not apply to any unit that has been tampered with or used for commercial purposes. This limited warranty does not cover damage caused by misuse, abuse, negligent handling or damage due to faulty packaging or mishandling in transit.

This warranty is extended to the original purchaser of the unit and excludes all other legal and/or conventional warranties. The responsibility of **EURO-PRO** if any, is limited to the specific obligations expressly assumed by it under the terms of the limited warranty. **In no event is EURO-PRO** liable for incidental or consequential damages of any nature whatsoever. Some states do not permit the exclusion or limitation of incidental or consequential damages, so the above may not apply to you.

This warranty gives you specific legal rights, and you may also have other rights which vary from state to state.

***Important: Carefully pack item to avoid damage in shipping. Be sure to include proof of purchase date and to attach tag to item before packing with your name, complete address and phone number with a note giving purchase information, model number and what you believe is the problem with item. We recommend you insure the package (as damage in shipping is not covered by your warranty). Mark the outside of your package "ATTENTION CUSTOMER SERVICE". We are constantly trying to improve our products, therefore the specifications contained herein are subject to change without notice.**



OWNERSHIP REGISTRATION CARD

Please fill out and mail the product registration card within ten (10) days of purchase in order to validate the foregoing Limited Warranty. The registration will enable us to contact you in the unlikely event of a product safety notification. By returning this card you acknowledge to have read and understood the instructions for use, and warnings set forth in the accompanying instructions.

RETURN TO **EURO-PRO**, 178 WEST SERVICE RD., CHAMPLAIN, N.Y. 12919

Model K4702H

Appliance model

Date purchased

Name of store

Owner's name

Address

City

State

Zip Code

CLEANING & MAINTENANCE



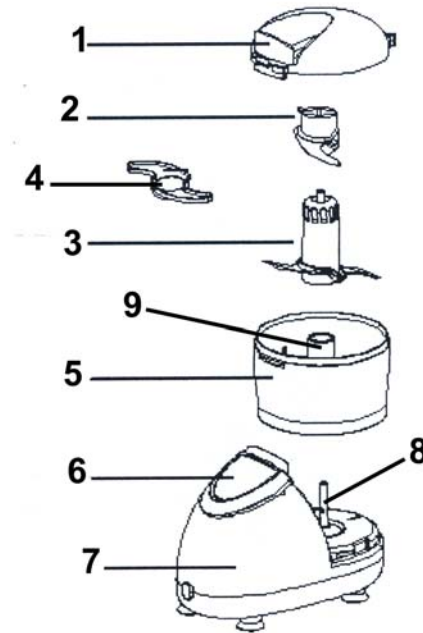
CAUTION: Make sure that the unit is unplugged from power source before inserting or removing any attachments and before cleaning.

- Never immerse the unit, cord or plug in water or any other liquid.
- Clean the main unit with a damp cloth only.
- Wash the food chopping bowl, lid and chopping blades in warm, soapy water using regular dishwashing detergent. The chopping bowl, lid and chopping blades may also be washed in the top rack of the dishwasher.
- **NEVER** immerse the main unit into water or any other liquid.

Hints & Tips:

- The double chopping blade can be used for chopping meat, fish, vegetables, cheese, etc. .
- For finer chopping, increase the length of time you process.
- For coarser chopping, use the pulse button for a few seconds and monitor food texture.
- Pre-cut larger pieces to make them fit into the food chopping bowl. When chopping hard foods (e.g. meat, cheese) cut into 1-inch cubes.

GETTING TO KNOW YOUR QUAD-BLADE MINI CHOPPER



1. Chopping Bowl Lid
2. Double Chopping Blade
3. Main Chopping Blade
4. Blade Protector
5. Chopping Bowl
6. On-Off/Pulse Button
7. Main Unit
8. Spindle
9. Blade Assembly

Technical Specifications

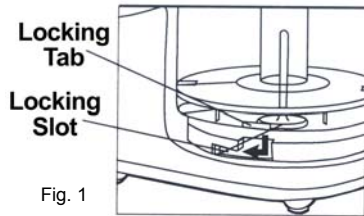
| | |
|-----------|-----------------------------|
| Voltage: | 120V., 60Hz. |
| Power: | 250 Watts |
| Capacity: | 1 cup Dry 1/2 cup Liquid |

OPERATING INSTRUCTIONS

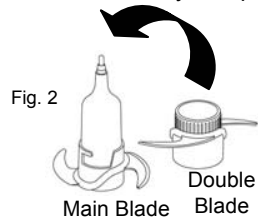
Assembling the Food Chopper

CAUTION: Make sure that the unit is unplugged from the power source before inserting or removing the chopping blade and before cleaning.

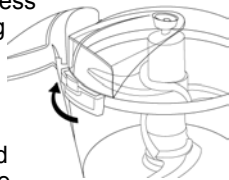
1. Place the food chopper on a clean, dry, level surface.
2. Line up the locking tabs on the food chopping bowl with the locking slots on the main unit. Turn the chopping bowl clockwise until the chopping bowl locks in place. (Fig. 1)



3. Insert the main chopping blade over the blade support of the chopping bowl. Then insert the double blade over the main blade. (Fig. 2) Be careful not to hold by the blades as the blades are very sharp.



4. Place the food that you want to process into the chopping bowl and place the chopping bowl lid on the bowl. Make sure that the extended locking tab on the lid is placed on the same side as the base slot. (Fig. 3) Turn the lid clockwise to make sure that it is locked in place.



Note: Do not overload the food chopping bowl. Overloading causes inconsistent results and it strains the motor. Larger amounts should be processed in batches.

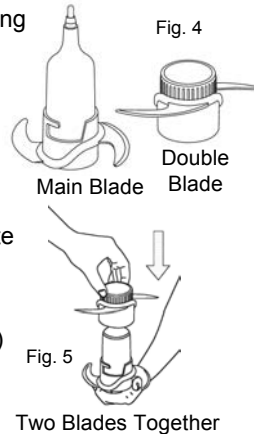
Using The Double Chopping Blade

Always disconnect unit from power source before cleaning or changing accessories.

WARNING: USE EXTREME CAUTION WHEN HANDLING THE BLADES. THEY ARE EXTREMELY SHARP

The double chopping blade may be used with one blade or with two blades.

1. To use as a double blade, carefully slip the separate blade over the shaft of the main blade. (Fig. 4 & Fig. 5)



Using The Food Chopper

Always disconnect unit from power source before cleaning or changing accessories.

WARNING: Do not operate the food chopper continuously for more than 10 seconds and when empty.

1. Plug the power cord into the electrical outlet.
2. Depress the On-Off/Pulse button for a few seconds for first speed. If you depress deeper, you can get second speed.

- Note:** If the chopping bowl lid is not securely locked in place, the unit will not operate. Be careful not to over process. For coarsely chopped foods, use repeated short pulsing action until the desired consistency is reached.
3. Make sure that the chopping blade has stopped completely before removing the chopping bowl lid.
 4. Remove the chopping blade by its shaft before you empty the contents of the chopping bowl.
 5. **Never** add ingredients into the chopping bowl before placing the chopping blade in the chopping bowl.

OPERATING INSTRUCTIONS

PROCESSING EXAMPLES WITH THE DOUBLE CHOPPING BLADE

The processing times indicated below are approximate and also depend on the quantity of the food to be processed and the degree of fineness you require. **DO NOT OPERATE THE FOOD CHOPPER CONTINUOUSLY FOR MORE THAN 10 SECONDS AT A TIME AND NEVER OPERATE THE APPLIANCE EMPTY.**

| INGREDIENT | MAX. QUANTITY | PREPARATION HINTS |
|--------------------------------|---------------|--|
| Parsley/Herbs | 1 cup | Wash & dry thoroughly. Pulse until desired texture is reached. |
| Tomatoes | 4 ounces | Cut in ½ pieces. Pulse until desired texture is reached. |
| Onions | 3.5 ounces | Cut small/medium onion is 1-inch pieces. |
| Garlic | 1.5 ounces | Peel cloves and pulse until desired texture is reached. |
| Carrots/Celery | 3.5 ounces | Cut into 1/2-inch lengths. Pulse until desired texture is reached. |
| Peppers | 2.5 ounces | Cut and remove the seeds. |
| Meat | 3.5 ounces | Cut into 1-inch pieces and pulse until desired texture is reached. |
| Nuts – Soft (pecans, walnuts) | 1 cup | Pulse until desired texture is reached. |
| Nuts – Hard (peanuts, almonds) | ½ cup | Pulse until desired texture is reached. |
| Eggs (hard boiled) | 2 | Cut hard boiled eggs into pieces. |
| Cookies/Crackers | 6-8 at a time | Break 6-8 cookies/crackers into pieces and pulse until desired texture is reached. |

Note: If processing hot food, always allow food to cool before placing in the bowl. Always remove all bones from meat before processing.